AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-94. (cancelled)

95. (currently amended) A method of cooking a food product with gas, comprising the steps of:

providing a housing defining an oven cavity having a bottom, a top wall, and opposing left and right sides;

providing a ~~first means for directing gas within the oven cavity~~ left gas transfer system configured to deliver gas to the oven cavity from the left side thereof and a ~~second means for directing gas within the oven cavity~~ right gas transfer system configured to deliver gas to the oven cavity from the right side thereof;

~~disposing above said bottom of the oven cavity the first means for directing gas and the second means for directing gas above the food product;~~

introducing the gas into the oven cavity via the ~~first means for directing gas and the second means for directing gas~~ left gas transfer system and the right gas transfer system such that the gas is directed at a downward angle of less than ninety degrees from horizontal toward a top surface of the food product in the oven cavity; and

cooking the food product by turbulently colliding the gas from the ~~first means for directing gas and the gas from second means for directing gas~~ left gas transfer system and the

right gas transfer system in close proximity to the top surface of the food product, with the ~~first gas directing means~~ left gas transfer system directing gas from the left side of the oven cavity ~~rather than~~ and not from the top wall and the ~~second gas directing means~~ right gas transfer system directing gas from the right side of the oven cavity ~~rather than~~ and not from the top wall.

96. (previously presented) The method according to claim 95, further comprising the step of:

providing a means for heating the gas.

97. (previously presented) The method according to claim 95, further comprising the step of:

providing a means for selectively controlling the flow of the gas.

98. (previously presented) The method according to claim 95, wherein the step of cooking the food product is achieved by simultaneously colliding the gas at multiple locations about selected surfaces of the food product.

99. (previously presented) The method according to claim 95, further comprising the steps of:

operably associating a conduit means with the oven cavity; and

circulating the gas to and from the oven cavity with the conduit means.

100. (currently amended) The method according to claim 95, further comprising the step of:

providing a means for adjustably damping the amount of gas delivered through the ~~first means for directing gas and the second means for directing gas~~ left gas transfer system and the right gas transfer system.

101. (currently amended) The method according to claim 95, further comprising the step of:

providing a ~~third~~ first means for directing gas within the oven cavity and a ~~fourth~~ second means for directing gas within the oven cavity;

disposing the ~~third~~ first means for directing gas and the ~~fourth~~ second means for directing gas below the food product and above said bottom of the oven cavity;

introducing the gas into the oven cavity via the ~~third~~ first means for directing gas and the ~~fourth~~ second means for directing gas; and

cooking the food product by colliding the gas from the ~~third~~ first means for directing gas and the gas from ~~fourth~~ second means for directing gas in close proximity to a surface of the food product.

102. (currently amended) The method according to claim 95, further comprising the steps of:

providing at least one blower motor; and

forcing the gas through the ~~first means for directing the gas and the second means for directing the gas~~ left gas transfer system and the right gas transfer system with the blower motor.

103. (previously presented) The method according to claim 102, wherein the blower motor is a variable speed motor.

104. (currently amended) The method according to claim 102, wherein the gas is directed through the ~~first means for directing the gas and the second means for directing the gas~~ left gas transfer system and the right gas transfer system at a velocity of between about two thousand feet per minute and about six thousand feet per minute.

105. (currently amended) The method according to claim 102, wherein the gas is directed through the ~~first means for directing the gas and the second means for directing the gas~~ left gas transfer system and the right gas transfer system at a velocity of over about two thousand feet per minute.

106. (currently amended) The method according to claim 102, wherein the gas is directed through the ~~first means for directing the gas and the second means for directing the gas~~ left gas transfer system and the right gas transfer system at a velocity of up to about six thousand feet per minute.

107. (previously presented) The method according to claim 95, further comprising the step of:

providing a control system for controlling the rate of cooking of the food product.

108. (previously presented) The method according to claim 95, wherein the food product is cooked by speed cooking.

109. (currently amended) A system for controlling a flow of gas in an oven cavity comprising:

a bottom, a top wall, and opposing left and right sides;

at least one pair of gas directing means for directing gas within the oven cavity from the left and right sides; and

a control system for controlling the flow of the gas within the oven;

wherein the at least one pair of gas directing means are disposed above the food product and above said bottom of the oven cavity and are configured such that the gas therefrom turbulently collides in close proximity to a top surface of a food product disposed within the oven cavity, with one of the pair of gas directing means directing gas from the left side of the oven cavity ~~rather than~~ and not from the top wall and the other of the pair of gas directing means directing gas from the right side of the oven cavity ~~rather than~~ and not from the top wall; and

wherein the at least one pair of gas directing means is configured for directing gas at a downward angle of less than ninety degrees from horizontal toward the top surface of the food product in the oven cavity.

110. (currently amended) A method of speed cooking a food product in an oven cavity having a top, bottom, and opposing left and right sides, and microwave waveguides disposed above said bottom of the oven cavity for launching microwave energy into the oven cavity, the method comprising the steps of:

directing heated gas from the opposing left and right sides of the oven cavity ~~rather than~~ and not from the top wall such that the heated gas is directed at a downward angle of less than ninety degrees from horizontal toward a top surface of the food product in the oven cavity and collides in close proximity to the food product;

directing microwave energy from the opposing left and right sides of the oven cavity toward the food product; and

continuing one or both of the directing steps until the food product is cooked.

111. (previously presented) The method according to claim 110, wherein the heated gas is directed toward a surface of the food product that is exposed to the heated gas.

112. (cancelled)

113. (previously presented) The method according to claim 110, wherein the heated gas is directed at an upward angle of less than 90 degrees from horizontal toward a bottom surface of the food product.

114. (cancelled)

115. (previously presented) The method according to claim 110, wherein the heated gas is directed at a velocity of over about two thousand feet per minute.

116. (previously presented) The method according to claim 110, further comprising:

exhausting the heated gas through an egress opening at the top of the oven cavity.